



## California State Fire Marshal Information Bulletin

### UL 300 – Commercial Kitchen Hood Systems

The 2001 California Building, Fire and Mechanical Codes do not specifically address the issues relating to a commercial kitchen that elects to change cooking mediums from animal fats to that of vegetable oil. If the existing system was not designed to extinguish a vegetable oil fire, that system will be deemed a fire hazard. A listed fire extinguishing system removes a known fire safety issue. A listed fire extinguishing system, for the protection of commercial type cooking equipment, shall be installed when any of the following occur:

- System is due to have a hydrostatic test performed.
- New appliance(s) are installed.
- Existing system parts are not available.

The State Fire Marshal has developed proposed regulation and code changes to require that, by January 1, 2006, all commercial type cooking equipment be provided, and/or retrofitted, with a listed fire extinguishing system that will extinguish vegetable oil fires (UL 300).

Until such time as the proposed regulations are in place, the following guidelines should be acceptable to the AHJ: ***If the exhaust hood system complied with applicable codes when installed, and is properly maintained, there is no reason to deem the existing hood creates a distinct fire hazard.*** The exhaust hood system should function similarly regardless of which type of extinguishing system is installed.

Approval of an existing hood system should include, but not be limited to, the following:

- The exhaust hood system is in good mechanical condition.
- The hood provides adequate coverage for the appliance layout.
- The hood does not have any unsealed openings.

For more information concerning the State Fire Marshal's Automatic Fire Extinguishing Program, please contact Sr. Deputy James Parsegian at (916) 445-6787 or [james.parsegian@fire.ca.gov](mailto:james.parsegian@fire.ca.gov)